

I claim:

1. A method of injecting a brine solution into a meat product, comprising:
 - 5 providing an injection zone comprised of a plurality of separate brine injection heads each with banks of injection needles over a meat conveyor positioned longitudinally underneath the injection heads, connecting each of the heads and the needles therein to
10 a separate source of brine fluid with the concentration of brine being different in each source,
providing high concentration brine to the brine source connected to heads designated for fat areas and low
15 concentration brine to the brine source connected to heads designated for lean areas,
passing the single piece of meat product on the conveyor through the injection zone underneath the injection heads, and
20 causing the banks of injection needles to move downwardly to inject the meat product with fluid in accordance with the location of lean and fat areas.
2. The method of claim 1, wherein a separate fluid
25 pump is connected to each head.
3. The method of claim 1, wherein the brine supplied from each fluid source being at the same pressure.
- 30 4. A meat injection apparatus, comprising:
a horizontal conveyor for intermittently
longitudinally moving meat products to be injected,
a plurality of injection heads located over the

conveyor,
a bank of vertically disposed injection needles on each
head,
a plurality of fluid reservoirs in fluid flow
5 communication with the heads and the needles
therein to supply source of brine fluid to the
needles, wherein the concentration of brine being
different in each reservoir,
wherein the banks of injection needles move downwardly
10 to inject the meat product by having an injection
head connected to a reservoir having a high
concentration of brine to penetrate an area of fat,
and by having an injection head connected to a
reservoir having a lower concentration of brine to
15 penetrate an area of lean.

5. The apparatus of claim 4, wherein a separate fluid
pump is connected to each head.